

Reduced Oxygen Packaging (ROP) Overview
OAR 33-150-0000, 3-502.11 and 12

**No HACCP Plan
or Variance
Required**

**Sous Vide,
Cook/chill,
Vacuum
packaged
Held sealed < 48
hours, if:**

1. Product is ROP'd prior to or after cooking, cooling or reheating
2. Product labeled with time and date placed in bag under vacuum
3. Product removed from bag within 48 hours of bag being sealed
4. Product stored at or below 41°F
5. If holding product out of the bag for more than 48 hours, datemarking rules apply

**County approval of
HACCP plan
required**

**Sous Vide,
Cook/chill
Held sealed for up to
72 hours**

If operator has continuous **electronic monitoring** for their refrigeration units and meets all other rule requirements, otherwise OHA variance required

--OR--

**Vacuum Packaged
Held for up to 14
days at 41F or less**

1. Raw beef, pork, poultry
2. Raw vegetables
3. Raw fish that is FROZEN before, during and after bagging (recommend breaking seal when thawing)

--OR--

**Vacuum Packaged
Held frozen**

Raw beef, pork, poultry, fish and vegetables that are held frozen can be stored frozen indefinitely

**State Variance
required**

**Sous Vide,
Cook/chill
Held sealed for up
to 72 hours**

If operator does NOT have continuous electronic monitoring for their refrigeration units or wants to deviate from rule requirements.

--OR--

Vacuum Packaged

All other **cooked products** held sealed for >48 hours

*See OAR 333-150-0000,
Chapter 3-502.12 and OHA
Fact Sheets #2, 3 and 4 for
further guidance.*